

Pass and Station Appetizer Selections

Vegetarian

Vegetable Egg Rolls, Hoisin Dipping Sauce, Pickled Ginger

House Tortilla Chips, Avocado Tomatillo Salsa

Spinach Stuffed Mushrooms, Vella Dry Jack, Padron Peppers

Wild Mushroom Strudel, Caramelized Cippolini Mushrooms, Pecorino Romano

Chilled Watermelon Skewers, Toasted Fennel, Mint Oil

Grilled Pineapple Kabobs, Mango Yogurt Dip, Raspberry Drizzle

Artichoke Confit Tostadas, Point Reyes Blue Cheese

Roasted Red Pepper Flatbread, Sky Hill Goat Cheese

Vidalia Onion Rings, House Ranch

Flatbread, Garlicy Kale & Spinach, Foraged Mushrooms, Goat Cheese

Green Grape & Cucumber Shooters, Sliced Almonds, Chives

Arancini, Sky Hill Goat Cheese, White Truffle Drizzle

Flatbread, Black Mission Fig, Bosc Pear, Point Reyes Blue Cheese

Seafood

Skewered Wild Tiger Prawns, Ancho Chili Dipping Sauce

Pacific Cold Smoked Salmon, Caper Crème Fraiche, Brioche Toast

Seared Sesame Crusted Ahi, Cilantro Wasabi Drizzle, Cabbage Slaw

Spit Grilled Tiger Prawns, Lemon Caper Aioli

Beer Battered Fried Calamari

Dungeness Crab Cakes, Pasilla Pepper Lime Sauce, Cilantro Cream

California Roll, Dungeness Crab, Avocado, Cucumber

Beer Battered Fish Bites, House Tartar Sauce

Oysters on the Half Shell, Cilantro Onion Mignonette

Halibut & Prawn Ceviche, Blue Corn Tostada, Avocado

Alderwood Cold Smoked Salmon, Capers, Potato Chip

Ahi Tuna Tartare, Toasted Wonton, White Truffle Oil

Chicken

Rocky Chicken Satay, Thai Cashew Sauce

Grilled Marinated Chicken, Spicy Cashew Cilantro Hummus

Chinese Chicken Salad in Endive Cup

Rocky Shredded Chicken Sliders, Guajillo BBQ Sauce

Rocky Chicken Wings, Point Reyes Blue Cheese

Achiote Chicken Empanadas, Toasted Guajillo Sauce, Lime Cream

Lamb

Mini Lamb Burgers, Feta, Micro Greens, Rosemary Ailoi

Sonoma Lamb Meatballs, Heirloom Tomato Marmalade, Feta

Duck

Sonoma Duck Confit, Caramelized Vidalia Onions, Black Mission Fig & Balsamic Reduction

Wild Duck Confit, Mole Style, Blue Corn Tostada, Cilantro Slaw

Beef

Kobe Beef Sliders, White Cheddar, Wild arugula, Brioche Bun

Niman Ranch Oak Roasted Beef Tenderloin, Green Peppercorn Merlot Demi-Glace

Pork

Niman Ranch Pork Sliders, Caramelized Onions, Zinfandel BBQ Sauce

BBQ Riblets, Smokey Molasses BBQ Sauce

Pork Pate on Toast, Apple Red Onion Chutney

Prosciutto Wrapped Bread Sticks, Truffle Mascarpone Cream

Crispy Polenta, Braised Pork, Cherry Compote

Imported Cheese & Charcuterie

Domestic and Imported Cheeses, Coppa Hot, Sopresatta, Prosciutto, Manchego, Brie, Midnight Moon, Crostini & Fresh Fruit